





Outrageous Christmas Cookie and Cream Milkshake

- 2 large scoops of Braum's Cookies and Cream Ice Cream (or your favorite flavor) 
- $\frac{3}{4}$ -1 cup Braum's milk 
- 1 Braum's chocolate chip cookie 
- 2 tablespoons vanilla frosting
- Assorted holiday candy coated milk chocolate pieces
- Holiday lollipop
- Holiday sprinkles
- Braum's Whipped cream 
- 1 Festive straw

In a blender combine the ice cream and milk and blend until smooth. To prepare your outrageously fun milkshake glass, spread a coating of frosting around the top third of the glass. Press the candy coated chocolate pieces in the frosting until all of the frosting is covered. Pour the prepared milkshake into the glass. Top with whipped cream. Sprinkle generously with sprinkles and decorate with the lollipop, ribbon candy and a festive straw. Cut a slit $\frac{1}{2}$ into the chocolate chip cookie and set it on the rim of the glass!

 Recipes Created By
Caryn Ross







 Products Available in
Braum's Fresh Market

Sweets & Treats





Hot Honey Ham & Cheese Breakfast Biscuits

- 1 ham steak, finely diced 
- 1 tablespoon onion, minced 
- 3 tablespoons Braum's unsalted butter 
- 2 teaspoons honey 
- 1 can of Braum's jumbo refrigerated biscuits (8 count) 
- 8 slices of Swiss cheese 

Preheat oven to 375°F and line a baking sheet with parchment paper. In a bowl, combine ham steak, minced onion, 1 tablespoon butter, and 2 tablespoons honey. Separate biscuit dough into halves, making 16 halves for a top and bottom biscuit. Place 8 of the biscuit halves on an ungreased cookie sheet. Spoon 1 tablespoon of the ham mixture onto each biscuit. Fold each cheese slice into quarters and place on ham mixture, pressing slightly. Add another tablespoon of the ham mixture. Press one of the remaining biscuits on top and repeat with each biscuit. Stretch the top biscuit a bit to cover if needed. No need to seal the edges. Melt the remaining butter and honey in a small bowl. Brush each biscuit with melted butter mix. Bake for 18-20 minutes or until golden brown. Remove from the oven and eat while the biscuits are warm!

Breakfast



Gift From the Kitchen: Triple Chocolate Hot Cocoa Kit

3 cups nonfat dry milk powder
2 cups powdered sugar
1½ cups cocoa powder
½ cup semi sweet chocolate chips
½ cup white chocolate chips
½ cup milk chocolate chips
¼ teaspoon salt
Braun's whole or 2% milk

Place the nonfat dry milk, powdered sugar, cocoa, chocolate chips and salt in a blender. Pulse the ingredients until the chips are reduced to small bits. Place the dry cocoa mix in a mason jar or other airtight container. Decorate your container and add the instructions for use on a cute gift tag: To prepare cocoa, place 2-3 tablespoons of cocoa mix in your favorite mug. Pour in milk and stir. Microwave on high for 1-2 minutes or until warm. Stir well and enjoy!

** Add flavors to your cocoa:
Peppermint: ½ cup Andes Candies® mint chocolate, chopped well in lieu of milk chocolate pieces.

Sweets & Treats

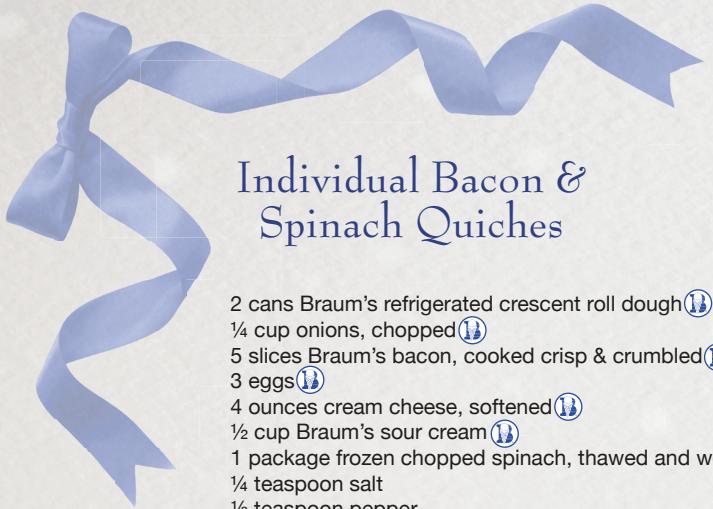


Appetizer Tree

Cherry or Grape tomatoes
Salami
Olives (green/black)
Cubed cheese
Rosemary
Whole leaf kale
Toothpicks
Cone shaped foam form

To make an appetizer tree purchase a cone shaped foam form from a local craft store. Wrap the form with kale using toothpicks to secure. Now add salami slices folded in fourths and secure with a toothpick. Continue with olives, tomatoes and cheese cubes. Fill the form up and then use the rosemary to fill in where necessary.

Snacks & Appetizers



Individual Bacon & Spinach Quiches

2 cans Braum's refrigerated crescent roll dough (1)
¼ cup onions, chopped (1)
5 slices Braum's bacon, cooked crisp & crumbled (1)
3 eggs (1)
4 ounces cream cheese, softened (1)
½ cup Braum's sour cream (1)
1 package frozen chopped spinach, thawed and well drained
¼ teaspoon salt
⅛ teaspoon pepper
Pinch of nutmeg
1 cup Braum's cheddar cheese, grated

Preheat oven to 350°F. Spray a muffin tin with nonstick cooking spray. Open the crescent rolls and separate into individual triangles. Place one crescent triangle in each of the individual muffin cups. Press the dough into the cup. In a medium sized bowl, beat together the eggs, onions, crumbled bacon, spinach, cream cheese, sour cream, salt and pepper and nutmeg. Stir in the cheese and then pour the egg mixture equally into each muffin cup. Bake for 20 minutes.

Snacks & Appetizers



Peanut Butter Lovers Popcorn




1 ½ cups milk chocolate chips
½ cup creamy peanut butter (1)
1 teaspoon sea salt
2 bags Skinny Pop® (1)
1 jar roasted peanuts (1)

Line a large flat counter space with parchment paper. Pour the popcorn on top of the paper and spread out evenly. Place the chocolate chips into a microwave safe dish and microwave until melted, stirring every 20 seconds. Once melted, drizzle over the top of popcorn. Repeat the same process with the peanut butter. Sprinkle the popcorn with sea salt. Allow the chocolate and peanut butter to harden on the popcorn and then add the peanuts. Store the popcorn in an airtight container or package for gift giving.

Sweets & Treats



Vanilla Caramel Egg Nog Cake

1 yellow cake mix
1 cup water
3 eggs 
1/3 cup vegetable oil
1 package french vanilla instant pudding
1 cup Braum's Egg Nog 
1 cup Braum's Caramel Sauce 
4 cups whipped topping
Nutmeg

In a large bowl, beat together the yellow cake mix, water, eggs, and oil until there are no lumps. Pour the cake batter into a well greased 9x13 baking pan. Bake for 25-30 minutes or until golden brown at suggested baking temp. Once the cake is removed from the oven, poke holes in the cake with the end of a wooden spoon. In a medium sized bowl, whisk together the instant pudding with the egg nog until smooth. Pour the pudding mixture over the warm cake. Cover and place in the refrigerator for at least four hours. Drizzle the cake with caramel sauce and then spread the whipped topping over the cake completely and sprinkle with nutmeg. Chill for an additional hour before serving.





Zippy Roasted Cauliflower

1 head cauliflower 🍴
2 teaspoons olive oil
1 teaspoon dried rosemary
¼ teaspoon crushed red pepper
¼ teaspoon salt
1-2 teaspoons minced garlic 🍴
3 tablespoons shredded parmesan cheese 🍴
1 teaspoon minced flat-leaf parsley

Preheat oven to 450°F. Line a baking sheet with parchment paper. Cut the cauliflower head into quarters. Remove the large stem piece from each quarter. Separate the cauliflower floret so they are 1-2 inch bunches. Place the cauliflower in a large bowl. Drizzle with olive oil. Add the additional ingredients (except for the flat leaf parsley). Toss together and place on a baking sheet and cook for 20-25 minutes. Half way through the cooking time flip the cauliflower to encourage even browning. Remove from the oven and place in a bowl. Garnish with flat leaf parsley before serving.





Sweet Holiday Waldorf Chicken Salad

- 4 boneless, skinless chicken breast 🍗
- ¾ cup Braum's mayonnaise 🍗
- 1 tablespoon brown sugar
- 1 stalk celery, diced 🍗
- 1 green apple, diced 🍗
- 2 tablespoons raisins 🍗
- 2 tablespoons dried cranberries 🍗
- ¼ cup pecans, chopped * 🍗
- 2 tablespoons flat leaf parsley, chopped
- Braum's Cranberry or Cinnamon Coffee Cake 🍗

In a large stock pot, place the chicken breast and cover with water. Boil the chicken breast for 20-25 minutes. Remove from the heat and set the chicken breasts on a plate to cool for 30 minutes. Then, either shred or cube the chicken. In a large bowl, combine the chicken, celery, green apple, raisins, dried cranberries and pecan pieces. Whisk together the mayonnaise, brown sugar and flat leaf parsley. Pour the dressing over the top of the chicken mixture and toss together. Serve on a bed of mixed greens with a slice of Cranberry Bread or Cinnamon Coffee Cake.

Main Dishes



Country Stuffing

- 2 packages cornbread mix (prepared according to package instructions)
- 1 package mild or hot sausage, browned 🍗
- 3 cups dry Braum's sourdough bread, cut into cubes 🍗
- 1 cup celery, chopped 🍗
- 1 onion, chopped 🍗
- 3 cups chicken broth
- 1 teaspoon sage
- 1 teaspoon thyme
- 1 stick Braum's butter, melted 🍗
- 2 eggs, beaten 🍗

In a medium sized saucepan, sauté the celery and onion in the stick of butter. Once they are soft, pour the veggies and butter into an extra large bowl. Add in the bread cubes, crumbled cornbread, sausage, sage and thyme. Pour warm broth over the mixture and stir till combined. Cover and allow to set up overnight. The next day: preheat oven to 350 degrees. Add in the 2 beaten eggs and stir well. If the stuffing is too thick, add additional hot water. Spray a baking dish with nonstick cooking spray then pour in the stuffing mix. Cook for 45 minutes covered and the last 15 minutes uncovered.

Seasonal Sides



Broccoli Cheese Soup

1 stick Braum's unsalted butter 🍳
1 onion, chopped 🍳
1 tablespoon garlic, minced 🍳
3 cups frozen chopped broccoli, thawed and drained
1 carrot, grated 🍳
4 cups chicken broth
2 cups Braum's Low Fat Milk 🍳
1 brick Velveeta® cheese, cubed
1 cup Braum's shredded cheddar cheese 🍳
 $\frac{3}{4}$ cup cornstarch
2 teaspoons pepper
Salt to taste

In a large stock pot, sauté the onion and garlic in melted butter over medium high heat until tender. Add the frozen broccoli and carrot and continue to sauté for 5 minutes. Pour in the chicken broth and Velveeta cheese. Stir together until the cheese melts into the broth. In a small bowl, mix together the cornstarch and milk. Reduce the heat and add it into the pot. Cook until the sauce thickens. Add salt and pepper! Serve with a green salad.

Main Dishes

